

Clayton

To Begin

Focaccia **V** 8

Herbed Focaccia, Garlic Oil

Blistered Shishito **GF VEG** 14

Tahina, Sumac, Charred Lemon

Vegetable Crudités **GF VEG** 19

Roasted Poblano Hummus, Seasonal Vegetables, Lavash Crackers, Pita

Halloumi **V** 19

Aleppo, Lemon, Olive Oil, Oregano, Fresh Herbs, Focaccia

Ahi Tuna Crudo* **GF** 21

Yuzu Ponzu, Sesame Seed, Apple Pear Chutney

Buffalo Dip 15

Bourbon Buffalo Chicken, Red Onion, Celery, Chives, Provolone, Tortilla Chips

Spinach Dip **V** 19

Artichoke, Fontina, Pecorino, Tortilla Chips

Fried Artichokes **V** 16

Dill, Lemon, Yogurt

Salads

Grilled Baby Gems **V GF** 15

Pistachio Butter, Parmesan, Crispy Shallot, Herb

Kale Caesar 16

Tuscan Kale, Celery, Tomato Caesar, Ricotta Salata, Bread Crumbs

80206 **GF** 20

Romaine Lettuce, Chicken, Roasted Beets, Avocado, Egg, Bacon, White Cheddar, Tomato, Buttermilk Dressing

Beet Salad **V GF** 18

Whipped Feta, Compressed Beets, Tangerine Oil, Herbs, Pinenuts, Pistachios

Pizzas

Margherita **V** 18

Pomodoro, Mozzarella, Fontina, Parmesan, Basil

Sweet & Spicy 21

Pepperoni, Cherry Peppers, Mozzarella, Red Onion, Hot Honey

Chicken Parmesan 21

Breaded Chicken, Marinara Sauce, Mozzarella, Provolone, Parmesan Crisps

Shrimp Scampi 22

Tiger Shrimp, Asparagus, Cherry Tomato, Sweet Peppers, Mozzarella, Lemon Garlic Cream Sauce, Herbs

Add Pepperoni +2 Add Prosciutto +2

Gluten Free Pizza Crust Available +2

Large Plates

Spinach Fettucine **V** 23

Fresh Spinach Fettucine, Vodka Sauce, Asparagus Tips, Parmesan Crisps, Reggiano

Roasted Salmon 32

Red Quinoa Salad, Marcona Almonds, Romesco, Charred Lemon

Rainbow Trout **GF** 32

Grilled Trout, Lemon Brown Butter Sauce, Arugula, Shaved Fennel, Radicchio, Crispy Shallot, Capers, Citrus Vinaigrette

Rooftop Burger* 20

Colorado Beef, Garlic Aioli, LTO, White Cheddar, Challah Bun

-Substitute Grilled Chicken Breast or Impossible™ Burger

-Gluten Free Bun Available** +2

Mushroom Melt **V** 18

Maitake & Cremini Mushrooms, Bechamel, Swiss, Pickled Onions, Thyme, Chives, Sourdough

Grilled Ribeye **GF** 37

Grilled Asparagus, Roasted Garlic Potatoes, Red Chimichurri

Roasted Chicken 28

Blackened Scallion Rice, Seasonal Root Vegetables, Chimichurri

Monthly Spotlight

Korean BBQ Pizza Pie \$21

Fried Pork Belly, Korean BBQ Sauce, Caramelized Onion, Green Onion, Cheddar Jack, Sesame Seed, Aleppo Pepper

(An Italian-Korean mashup!)

Sweets

Warm Chocolate Chip Cookies 8

70% Dark Chocolate

Seasonal Cheesecake 10

Coffee

Drip Coffee 4

Espresso 4

Steven Smith Tea 4.5

British Brunch, Lord Bergamot, Meadow Chamomile, Spring Greens, Peppermint Leaves, Red Nectar

V Vegetarian **VEG** Vegan **GF** Gluten

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

** with our open kitchen and shared food preparation areas, we cannot guarantee zero contact with gluten

A small fee of 2% will be applied to recover costs associated with credit card processing. Thank you for your understanding!

Libations

WINE BY THE GLASS

Bubbles

Prosecco Superiore, Bisol "Crede", Valdobbiadene, IT 16 / 62

Crémant Brut, Lucien Albrecht, Alsace, FR 13 / 50

Crémant Brut Rosé, Lucien Albrecht, Alsace, FR 13 / 50

White, Rosé

Sauvignon Blanc, Jacques Dumont, Loire Valley, FR 13 / 50

Pinot Grigio, Terlano, Alto Adige, IT 13 / 50

Chardonnay, House of Brown, Napa Valley, CA 13 / 50

Chardonnay, Patz and Hall, Sonoma Coast, CA 16 / 62

Grenache Rosé, Entourage, Côtes de Provence, FR 17 / 66

Syrah Rosé, Rumor, Côtes de Provence, FR 19 / 72

Grenache Rosé, Les Trois Couronnes, Côtes de Rhone, FR 14 / 52

Red

Pinot Noir, Argyle, Willamette Valley, OR 15 / 58

Pinot Noir, Vincent Bachelet, Red Burgundy, FR 18 / 68

Cabernet Sauvignon, Klinker Brick, Lodi, CA 15 / 58

Cabernet Sauvignon, Paso D'Oro, Paso Robles, CA 16 / 62

Malbec, Piatelli Grand Reserve, Luja De Cujo, AR 16 / 62

Red Blend, The Pessimist by Daou, Paso Robles, CA 16 / 62

BEER

Draft

IPA, Cerebral, Rare Trait 8

IPA, Four Noses, 'Bout Damn Time 8

Lager, Rotating 7

Seasonal, Rotating 7

Can

Light Lager, Coors Light 5

Mexican Lager, Venga 6

NA Golden Lager, Gruvi 7

NA IPA, Gruvi 7

Whiskey

Angel's Envy Bourbon	22
Angel's Envy Rye	26
Art of Alchemy Blended Malt	30
Basil Hayden's Bourbon	13
Bushmill's Single Malt 10y	16
Crown Royal Canadian Whisky	12
Elijah Craig Bourbon 18y	55
Elijah Craig Small Batch	12
George Dickel Bourbon 8y	10
J.P.Wiser's Blended Canadian	21
Jameson Irish Whiskey	11
Knob Creek Bourbon 12y	12
Knob Creek Bourbon 9y	14
Knob Creek Rye 9y	14
Laws Four Grain Bourbon	17
Legent Bourbon	12
Makers Mark Bourbon	12
Red Spot 15y	62
Russel's Reserve 10y	12
Russel's Reserve 13y	45
Russel's Reserve Rye 6y	14
St George 'Baller' Single Malt	14
Sweetens Cove	50
Teeling Irish Whiskey	12
Tullamore Dew Irish Whiskey	11
Uncle Nearest Premium	16
Uncle Nearest Whiskey	14
Westland Single Malt	14
Woodford Reserve Bourbon	15
Woody Creek Rye	14
Yamazaki 12y	57
Yellow Spot 12y	30

Scotch Whisky

Arberlour 12y	18
Arberlour 16y	22
Ardbeg 10y	16
Balvenie 12y	20
Balvenie 14y	22
Caol Ila 12y	25
Cragganmore 12y	24
Glenfarclas 10y	17
Glenfiddich 14y	20
Glenfiddich 15y	24
Glenfiddich 21y	75
Glenmorangie 'Nectar D'or'	22
Glenmorangie 'Quinta Ruban'	18
Highland Park 12y	16
Johnny Walker Black Label	12
Johnny Walker Blue Label	50
Johnny Walker Green Label	19
Lagavulin 16y	22
Macallan 12y	25
Oban 14y	24

Rum

Appleton 12y	15
Appleton Signature	11
Cruzen Black Strap	12
Flor de Cana 12y	14
Flor de Cana 7y	11
Goslings Dark	11
Hamilton Demerara	11
Hamilton Demerara 151	12
Hampden Estate 'Rum Fire'	10
Havana Club Anejo	11
Kuleanu Nanea	12
Leblon Cachaca	11
Plantation Overproof	12
Plantation Pineapple	12
Rhum JM	11
Ron Zacapa	20

Agave

21 Seeds Jalapeno	13
21 Seeds Orange	13
400 Conejos Mezcal	12
Arette Blanco	13
Avion Reserva Extra Anejo	45
Casa Dragonos Blanco	20
Casamigos Blanco	14
Casamigos Reposado	16
Cierto Anejo	50
Cierto Reposado	35
Clase Azul Reposado	40
Codigo Blanco	16
Codigo Rosa	19
Del Maguey Chichicapa Mezcal	15
Don Julio 1942	50
Don Julio Alma Miel	30
Don Julio Blanco	16
Don Julio Rosado	40
El Tesoro Anejo	18
El Tesoro Blanco	13
El Tesoro Reposado	16
Lalo Blanco	12
Mayenda Reposado	13
Mezcal Chichicapa	15
Mi Campo Reposado	10
Milagro Select Anejo	18
Milagro Select Reposado	16
Patron Cristalino	18
Patron El Alto	39
Patron El Cielo	28

Vodka

Amass	11
Grey Goose	12
Ketel One	12
Roaring Fork	10
St George Green Chili	12
Titos	12

COCKTAILS

Getting Figgy With It 16

Dickel Rye, Cynar, Fig Jam, Orange

Margarita Blanca 16

Mi Campo Blanco Orange Liqueur, Coconut, Lime, Toasted Coconut Rim

Yo Soy Joaquin 16

Don Julio Blanco, Ancho Reyes, Aperol, Agave, Pineapple, Lime, Tajin Rim

Scottish Breakfast 17

Bacon-washed Highland Park 12yr, Maple Syrup, Bitters, Candied Bacon

Crimson Mule 16

Ketel One, Cranberry Shrub, Lemon, Cardamom, Ginger Beer

Rosemary Reverie 16

Rosemary-infused Gray Whale Gin, Strawberry Syrup, Lemon

ZERO PROOF

Mango Colada 10

Mango Puree, Coconut, Pineapple, Lime

Scarlet Donkey 10

Cranberry Shrub, Lemon, Cardamom, Ginger Beer

Strawberry Basil Bliss 10

Strawberry, Basil, Lemon, Soda

Gin

Aviation	12
Bols Genever	11
Bombay Sapphire	12
Grey Whale	12
Hendrick's	12
Hendrick's 'Flora Adora'	13
Monkey 47	17
Nolet's	17
Suntory Roku	11
Tanqueray	11
Tanqueray Orange	11

Brandy

Bouquet Des Borderies Cognac	18
Chateau D'usse Cognac	18
Chateau Pellehaut Armagnac	16
El Gobernador Pisco	11
Hennessy VS Cognac	16
Le Morton Calvados	16
Montrieul Calvados	14
Pierre Ferrand Cognac	12
Remy Martin 1738 Cognac	16

Apertif / Digestif

Amaro Cio Ciaro	10
Amaro Lucano	12
Amaro Nonino	15
Aperol	12
Averna	11
Braulio	12
Campari	12
Cynar	10
Fernet Branca	11
Italicus Bergamot Liqueur	12
Montenegro	10
Mr Black Coffee Liqueur	10